



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

PBB Milwaukee 1 LLC
Point Burger Bar
10950 W Good Hope Rd
Milwaukee, WI

12/10/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Improper Hold 3-501.17	Several items were found without date marking. Employee was in the process of date marking during inspection. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Ensure date marking is consistent and done at time of preparation.	12/10/2015
CDC Risk Violation(s):	1	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-301.14	Employee seen wearing gloves and pulling raw burgers from cooler, then after touching raw meat was touching utensils, after removing gloves he again was touching handles. Employees must wash their hands before working with food and between steps to avoid cross contamination.	12/10/2015
2-401.11	Personal beverages were found in several locations that could potentially contaminate food. Employees may only eat in designated areas not in the food preparation area. Designate areas for personal beverages.	12/10/2015
3-301.11	Employee seen touching pre toasted burger buns without gloves. Employees may not touch ready-to-eat food with their bare hands.	12/10/2015
3-307.11	A) Dixie cups found to be used as scoops and left in containers. Avoid contamination by providing scoops with handles. B) Knives found stored in a cardboard box. Utensils should be stored in a smooth cleanable container in order to avoid contamination.	12/10/2015



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3-502.11	Establishment is serving Moscow Mules in copper cups. This food processes requires a variance. Replace copper cups with stainless steel or aluminum lined cups in order to avoid variance.	12/10/2015
3-603.11	A) Beverage with raw egg whites does not have appropriate advisory. B) Order cards should have consumer advisory if burgers can be ordered to taste. C) Menu is also required to have consumer advisory for raw and undercooked meats. Provide appropriate advisory for raw or undercooked animal foods.	12/10/2015
4-501.116	Several buckets and spray bottles did not have the proper concentration of sanitizer. Use a test kit to ensure QAC sanitizer is at 200ppm and chlorine sanitizer is at 100ppm.	12/10/2015
4-602.11	A) Pans found in storage with food remnants. B) Rolling pin found in storage with food remnants. Food-contact surfaces and utensils must be cleaned as required.	12/10/2015
5-205.11	A) Handsink was found to be being used for uses other than handwashing. B) Handwash sink on burger line was blocked by garbage bin and inaccessible. Make sure the handsink is always available.	12/10/2015
7-101.11	Several spray bottles were found without identifying labels. All containers of chemicals or toxic materials must have a legible manufacturers label.	12/10/2015
7-201.11	Bottles of general cleaning and sanitizer were stored above sanitize, rinse, and clean rack of warewash sink. All toxic materials must be stored so they will not contaminate food. COS	12/10/2015

Good Practice Violation(s): 11

Total Violations: 12

Notes:

On 12/10/2015, I served these orders upon PBB Milwaukee 1 LLC by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature